

Sip & Slurp

(All items served with a side of sourdough bread)

● **Mushroom and Cream** 225

Slow-cooked mushrooms blended with cream and herbs for a rich, savoury bowl.

● **Spinach & Lime** 195

Fresh spinach purée brightened with a hint of lime and lightly spiced vegetable stock.

▲ **Soba Noodle Chicken Soup** 245

Soba noodles with shredded chicken, boiled egg, seasonal vegetables, and herbs in a light Japanese-style broth.



Fork & Feast

Add: Chicken @ 75

▲ **Tavaasa Special Charred Fish** 525

Grilled fish fillet served with garlic rice, charred broccoli, and cherry tomato butter sauce.

▲ **Lemon Roast Chicken** 595

Roasted chicken with garlic rice, charred broccoli, and a creamy mustard sauce.

▲ **Paprika Grilled Chicken** 455

Paprika-marinated chicken breast served with peppercorn cream sauce and seasonal spring vegetables.

● **Cajun Enchiladas** 325

Tortilla rolls with Cajun-spiced sweetcorn, capsicum, cheese, salsa, and avocado-cream stir fry.

▲ **Mutton Chop Plate** 595

Tender mutton chop served with mushroom sauce and creamy mashed potatoes.



● **Paneer, Mushroom Spinach Steak**

Sautéed mushrooms and paneer with spinach, served over herbed rice and finished with a spiced sauce.

425

▲ **Caribbean Chicken Curry**

Charred chicken thigh and breast in a blackened spiced curry sauce, served with creamy rice.

495



The Morning Spread

(All items served with a drink, choose amongst Americano, Cappuccino or Pine and Mint Cooler)

▲ Mutton Longsilong 425

Soy-chilli mutton stir-fry with fried egg, umami garlic rice, house salad, and soy vinegar sauce.



▲ Full English Breakfast 455

Bacon, chicken sausage, potato rosti, sunny-side eggs, house beans, mushrooms, jalapeños salsa, house salad, and sourdough.

▲ American Breakfast 475

Scrambled eggs, bacon, potato rosti, baked beans chicken sausages, sautéed mushrooms, pancakes with syrup & jaggery butter, and sourdough.

● Veggie House Breakfast 425

Crispy sweet potato with jalapeño salsa, paneer scramble, roasted cherry tomatoes, mushrooms, house beans, chilli mayo, house salad, and sourdough.

▲ Chicken Longsilong 375

Soy-chilli chicken stir-fry with fried egg, umami garlic rice, house salad, and soy vinegar sauce.

Brunch Stories

Add Bacon: ₹75

▲ Classic Turkish Eggs 195

Poached eggs on herb-garlic sourdough, whipped yogurt, finished with spiced butter and garlic crisp.

▲ Eggs Benny 255

Poached eggs over croissant, topped with hollandaise and spiced butter. Served with either bacon or mushroom & spinach.

▲ French Brioche 255

French toast with egg-coated brioche, pan-fried and topped with seasonal fruits jaggery syrup, and butter.

● The House Bagel 275

Toasted bagel with herbed cream cheese, melted mozzarella, and chili crisp.

▲ Menemen 225

Creamy spiced Mediterranean-style scrambled eggs with cheese. Served with buttered Mumbai pav.



● Anatolian Harvest 245

Sweet potato croquettes on whipped yogurt, topped with pesto, sautéed mushrooms, earthy, nutty and subtly sweet.

Greens & Goodness

● **Red Velvet Salad** **345**

Couscous and green beans tossed with fresh kachumber, topped with whipped mascarpone and a tangy house dressing.

● **Peach Perfect** **285**

Fresh peach, avocado, and bocconcini over lettuce, drizzled with balsamic glaze.

● **Slim Salad** **305**

A light quinoa and capsicum base with yoghurt-dressed raw veggies, finished with a citrusy lemon-orange drizzle.

● **Greek Salad** **285**

Tomatoes, cucumber, onion, and olives with a classic olive oil dressing.

▲ **Chicken Caesar** **315**

Grilled chicken over crisp iceberg, sun-dried tomatoes, croutons, and Caesar dressing.



● **Thai Som Tam**

Shredded raw papaya with peanuts, Thai dressing, and a bold chilli-lime kick.

265

Between the Burger Buns

(All items served with a side of peri peri fries and house salad)

Add: Extra Cheese @ 55

● **The Corn and Cheese Stack** **265**

Tender corn patty infused with aromatic spices, topped with cheddar for a satisfyingly rich bite.

▲ **Double Trouble Chicken** **375**

Two grilled chicken patties layered with cheddar, house spice, pickled cucumber, and onion salad.

▲ **Crispy Chicken Classic** **355**

Golden fried chicken with cheddar cheese, pickled cucumber, and onions.

▲ **The Lucy's Rebel** **405**

Mozzarella-stuffed mutton patty with jalapeños, seasoned with our in-house rubs. Served in a sesame bun.



● **The Crunchy Avocado**

Soya bean patty topped with guacamole, pickled cucumber, tomato, onions, salad, and cheddar cheese.

345

The Morning Healthy Glow Bowls

- **The Caramel Crunch** 375

Creamy yogurt with jaggery granola, apple, pomegranate, fruit compote, candied walnuts, and jaggery syrup.

- **The Antioxidant Boost** 375

Frozen kiwi, blueberry, and banana blend, topped with pumpkin and chia seeds, dates, and almonds.

- **The Pink Sunrise** 375

Frozen strawberry-banana blend, topped with pumpkin and chia seeds, dates, and almonds.



▲ Cracked & Crafted Eggs

(All items served with bread, choose between Sourdough or Multigrain)

Just Eggs

Your choice of scrambled, fried, or sunny side up.

135

The Butter Omelette

Fluffy plain omelette cooked in butter.

155

The Classic Masala Omelette

Spiced Indian-style omelette with tomato, onion, and green chilli.

165

The Light Fold

A light, protein-rich egg white omelette with sautéed spinach and tomato

175

▲ Stufflette



Mushroom & Cheese Stufflette 175

Soft omelette filled with sautéed mushrooms and melty cheese.

Spinach & Paneer Stufflette 185

Fresh spinach and crumbled paneer folded into a golden omelette.

Bacon & Cheese Stufflette 245

Crispy bacon and melted cheese wrapped in a soft omelette.

Flavours of the East

- **Wok-Tossed Flat Noodles**

Asian-style flat noodles tossed with vegetables, crushed peanuts, capsicum, and fresh coriander.

255

- **Burmese Khowsuey**

Coconut-based noodle curry topped with fried garlic, onion, spring onion, and served with condiments.

435

- **Thai Green Curry**

Aromatic green curry with seasonal vegetables, Thai herbs, and coconut milk. Served with jasmine rice.

495

- **Japanese Katsu Curry**

Crispy fried chicken cutlet served with mild Japanese curry and sticky rice.

595

- **Thai Red Curry**

Bold red curry simmered with your choice of chicken or prawns, Thai spices, and coconut milk. Served with jasmine rice.

495

Add: Egg @ 45, Chicken @ 75, Prawns @ 125



Sushi

(All items served with soy sauce, wasabi and a side of our house salad)

- **California Urimaki** **495**

Avocado, cream cheese & vegetable

- **Tempura Asparagus Urimaki** **515**

Tempura Asparagus, Cream Cheese & Vegetable

- ▲ **Crispy Prawn Urimaki** **595**

Tempura Prawn, cream cheese & vegetable

- ▲ **Chicken Fusion Urimaki** **545**

Chicken, cream cheese & vegetable



Bites & Bowls

Add Chicken: ₹75



● The Mezze Table (Veg) 575

A shareable spread of dips, breads, falafel, salad, and condiments.

▲ The Mezze Table (Non. Veg) 645

A shareable spread of dips, breads, kebabs, salad, and condiments.

- **Classic Potato wedges** 175
Crispy potato wedges. Served with spicy dip.
- **Peri Peri Fries** 175
Crispy golden fries tossed in a bold peri peri spice mix
- **Classic Hummus** 245
Classic creamy hummus topped with herbed chickpeas and olive oil. Served with lavash and pita.
- **Spicy Hummus** 275
House hummus topped with spiced chickpeas and chili oil. Served with lavash and pita.
- **Hot Honey & Mascarpone** 275
Creamy mascarpone cheese topped with spicy house-made hot honey. Served with lavash and pita.
- ▲ **Southern Fried Chicken** (Served with peri peri fries) 295
Crispy chicken strips served with spicy mayo.
- ▲ **Charred Blackened Wings** (Served with peri peri fries) 325
Chicken wings coated in smoky house-made blackening spice and grilled to perfection.
- **Classic Quesadilla** (Served with peri peri fries) 335
Pan-seared tortilla filled with cajun-spiced capsicum, sweetcorn, and cheese. Served with guacamole, salsa, and sour cream.
- ▲ **Buffalo Crispy Wings** 365
Classic fried wings tossed in tangy buffalo sauce.
- ▲ **Tokyo Prawns** (Served with peri peri fries) 385
Lightly battered crispy prawns, served with sriracha mayo and a soy-sesame dipping sauce.
- ▲ **Thai Herb Glazed Fish** 335
Pan-seared sole fish in a zesty Thai herb sauce.
- **Spanakopita** (Served with peri peri fries) 285
Crispy pastry stuffed with spinach, feta, and herbs. Served with Tzatziki
- **Parmesan Mushroom Caps** 245
Baked stuffed mushrooms with a parmesan crust.
- **Crispy Veg Nest** 285
A golden vegetable nest cradling a crisp-fried paneer and potato patty

Pastas & Plates

(All items served with a side of sourdough bread)

*Choice of Penne/ Spaghetti

- **Arrabbiata*** 255
Tomato sauce with garlic, olive oil, basil, and spiced red chilli herbs.
- **Alfredo mushroom*** 275
Creamy parmesan béchamel sauce with sautéed mushrooms.
- **Pasta a la Rosso*** 295
A pink sauce blend of tomato and cream, tossed with herbs and parmesan.
- **Green Milanese*** 305
Spinach and parsley cream sauce with cherry tomatoes, and parmesan.
- **Spaghetti Aglio-e-olio** 325
Garlic, cherry tomatoes, sun-dried tomatoes, olives, and red chillies in olive oil.
- **Tavaasa Special Spaghetti** 385
Blackened spaghetti with capsicum, parmesan, and house seasoning.
- ▲ **Seafood Spaghetti** 485
Prawns and fish in a French white wine butter sauce with jalapeño.

**Hand made Tortellini

- **The Golden Fold Tortellini**** 435
Tortellini in garlic butter with shaved parmesan.
- **Green Milanese Tortellini**** 485
Tortellini tossed in spinach and parsley cream with cherry tomatoes and parmesan.
- **Alfredo Tortellini**** 495
Tortellini in classic parmesan cream sauce with mushrooms.

Add:
Spring Vegetables 55
Grilled Chicken 75
Prawn 125



*All prices are exclusive of Taxes



Belgian Chocolate

Savoury Bakes

Chicken Quiche

Rich, savoury, and perfect any time of day - a classic French treat.

235

Mushroom Quiche (Eggless)

Umami-rich, flaky, and balanced - vegetarian indulgence at its finest.

225

Onion Tart (Eggless)

Golden, sweet caramelised onions with a hint of thyme - rustic and refined.

145



Tamitsu

Viennoiserie

Butter Croissant (Egg/Eggless)

Crisp edges, buttery aroma - breakfast never had it so good.

185

Almond Croissant

Toasted almonds and marzipan meet golden pastry - a luxurious morning indulgence.

245

Chocolate Croissant

Warm, gooey chocolate meets crisp golden layers - a classic for a reason.

235

Pain au Chocolate

Crisp outside, molten inside - a crowd favourite.

245

Hazelnut Cinnamon Roll

A nutty, spiced take on the classic roll - rich, aromatic, and melt-in-mouth.

195

Exotic Fruit Danish

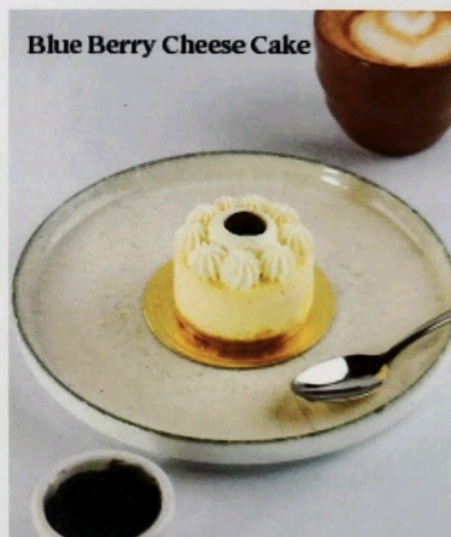
Flaky layers cradling juicy fruits, this is light, sweet, and summery.

245

Korean Buns

A bite of Seoul - pillowy, creamy, and subtly sweet.

145



Blue Berry Cheese Cake

Tea-Time Treats

Palmiers

Golden swirls of joy - delicate and dangerously snackable.

125

Marble Tea Cake

Moist, tender crumb with swirls of rich cocoa - perfect with coffee.

195

Carrot and Walnut Tea Cake

A teatime classic, moist and subtly spiced with crunch in every bite.

215

- **The Mediterranean Pocket** 215
Crispy falafel with hummus, fresh salad, and crumbled feta in a soft pita pocket.
- **Creamy Fungi Fold** 245
Slow-cooked mushrooms in a luscious cream sauce, served in a flaky butter croissant.
- **Midnight in Paris** 225
Fresh fruits and rich chocolate sauce, and a generous swirl of Nutella in a buttery croissant.
- **Avo Classic** 245
Avacado and flaky sea salt on toasted sourdough.



▲ **The Smoky Pull**
Spicy pulled chicken with a charred dip in ciabatta.
225



● **Truffle Shrooms**
Caramelised mushroom, fresh herbs and truffle oil on sourdough.
225



▲ **Creamy Chicken Melt**
Slow-cooked chicken in a luscious cream sauce, served in a flaky butter croissant.
255

Woodfired Neapolitan Pizzas

Add: Extra Veggies/Cheese @ 55

- **Garden Blaze** 425
Fresh tomato, mozzarella, zucchini, bell pepper, mushroom and broccoli.
- **Bocconcini Basilico** 455
Tomato sauce, bocconcini cheese, and rocket leaves.
- **Paneer Tikka Pizza** 475
Paneer Tikka, tomato sauce, onion, bell peppers, and green chilli.
- ▲ **Meat Master** 595
Mutton mince, chicken salami, ham, chicken pepperoni, bacon and mushroom.
- ▲ **Chicken Tikka Pizza** 525
Chicken Tikka, tomato sauce, onion, bell peppers, and green chilli.
- ▲ **Smoky BBQ Chicken** 525
BBQ sauce, grilled chicken and jalapeños.
- ▲ **El Pollo Mexicano** 545
Chicken with bell peppers, corn and jalapeños.
- ▲ **The Quattro Stagioni** 575
Salami, ham, mushroom, artichoke and cherry tomato.
- ▲ **Pesto Pollo Fungi** 575
Chicken and mushroom in pesto sauce.
- ▲ **Pepperoni** 535
Chicken pepperoni and cheese
- **Margherita** 395
Tomato sauce, mozzarella, and fresh basil.



- **Truffle & Torch** 495
Mushrooms, caramelised onions in a cream sauce with truffle oil.



▲ Pancakes & Beyond

Add: Ice-Cream @ 75



Japanese Soufflé

Biscoff, cherry, and vanilla ice cream.

275



The Classic Stack

Jaggery syrup, butter, and thick cream.

195

Banana Melt

Bananas with house-made caramel sauce.

205

Very Chocolate

Chocolate chips and Nutella sauce.

245

Vanilla Drizzle

Classic American vanilla pancake sauce.

225

Tavaasa Coffee Special

Coffee cream sauce, almond caramel, chopped candied walnuts.

255

The Sandwich Table

(All items served with a side of house salad)

● Classic Garlic Cheese

Toasted garlic bread topped with melted cheese.

155

● Chilli Cheese Crunch

Crispy garlic bread loaded with cheese.

175

● House Garlic Toast

House bread brushed with house-made garlic butter—simple and bold.

135

● The Garden Stack

Veg coleslaw with pesto marinated cottage cheese in ciabatta.

195

Petite Gâteaux

Fresh Pineapple (Eggless)

Fluffy, fruity, and light, this one's for the lovers of all things classic and bright.

165

Blackforest (Eggless)

Bittersweet with a cherry and chocolate kick, a layered classic done the Tavaasa way.

175

Belgian Chocolate

A dark chocolate lover's dream - smooth, rich, and unapologetically decadent.

295

L'Opera

This multi-layered classic sings in notes of espresso and chocolate - bold and refined.

295

Élysée Cream

Banana bread meets pecan mousse in this layered indulgence, warm, nostalgic, and utterly delightful.

275



L'Opera



Macarons

Macarons ₹95 each

Chocolate Macaron

Intensely cocoa-forward with a delicate crunch, a Parisian indulgence.

95

Lemon Macaron

A refreshing pop of lemon curd wrapped in almond crunch.

95

Mango Macaron

A breezy bite of sunshine with every nibble - vibrant and creamy.

95

Coffee Macaron

Delicate yet with a bold coffee ganache. Crisp and creamy.

95



Bonbon

Couverture Coer de Cacao ₹85 each

Fruit & Nuts

Passion Fruit

Caramel

White Chocolate & Coffee

*prices inclusive of all taxes